

FRESH PRODUCE ASSOCIATION OF THE AMERICAS

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The Fresh Produce Association of the Americas (FPAA) strongly supports the establishment of U.S. standards for grades of mangos. The FPAA is a trade association representing companies involved in the growing, packing and importing of mangos into the U.S. from Mexico.

The FPAA would like to take the opportunity to highlight several issues relating to mango grade. A mango grade standard should encompass sizing definitions specific to the different mango varieties. In addition, a mango grade standard should address physical condition defects and how certain physical condition defects may apply differently for different varieties.

The FPAA supports the idea of establishing maturity standards as part of a grade standard. Due to the fact that mangos continue ripening after harvest, we understand the difficulty in establishing maturity standards that make sense for all shipping areas and varieties. However, we believe that finding a sensible way to measure maturity is worth exploring.

The FPAA believes that the establishment of grade standards will improve the industry's ability to effectively and consistently provide retail and food service customers with measurable quality standards. If we can be of further assistance during this process, please do not hesitate to contact us.

Sincerely,

Lee Frankel

President, Fresh Produce Association of the Americas